I N F O

INSTALLATION AND INSTRUCTION MANUAL

FROST FREE FREEZER EU 1150T

Electrolux

SAFETY INFORMATION

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is left with the appliance in order that the new owner can get to know the functioning of the appliance and the relevant safety information.

This information has been provided in the interest of safety. You MUST read them carefully before installing or using the appliance.

Installation

- This appliance is heavy. Care should be taken when moving it.
- It is dangerous to alter the specifications or attempt to modify this product in any way.
- Care must be taken to ensure that the appliance does not stand on the electrical supply cable.
- Any electrical work required to install this appliance should be carried out by a qualified electrician or competent person.
- This appliance should be left 2 hours after installation before it is turned on in order to allow the refrigerant to settle. There are working parts in this product which heat up.
- Always ensure that there is adequate ventilation as a failure to do this will result in possible food loss. See installation instructions.
- Parts which heat up should not be exposed. Wherever possible, the back of the appliance should be close to a wall but leaving the required distance for ventilation as stated in the installation instructions.

Child Safety

- This appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.

During Use

- Electrolux domestic refrigerators, freezers and fridge/freezers are designed to be used specifically for the storage of edible foodstuffs only.
- Before cleaning or maintenance work is carried out, be sure to switch off the appliance and unplug it.
- Frozen food should NOT be refrozen once it has thawed out.
- Do not place carbonated or fizzy drinks in the freezer as it creates pressure on the container, which may cause it to explode, resulting in damage to the appliance.
- Ice lollies can cause 'frost/freezer burns' if consumed straight from the freezer.
- Do not remove items from the freezer if your hands are damp/wet, as this could cause skin abrasions or 'frost/freezer burns'.
- The cooling plate or refrigerated freezer shelves in this appliance contain channels through which refrigerant passes. If these are punctured this would cause substantial damage to the appliance and result in food loss. DO NOT USE SHARP INSTRUMENTS to scrape off frost or ice. Under NO circumstances should solid ice be forced off the lining or shelves. Solid ice should be allowed to thaw, when defrosting the appliance. See Defrost instructions.
- Manufacturers' recommended storage times should be adhered to. Refer to relevant instructions.
- This product should be serviced by an authorised Electrolux engineer, and only genuine Electrolux spare parts should be used.
- Under no circumstances should you attempt to repair the machine yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Contact your local Electrolux Service Centre. Always insist on genuine Electrolux Spare parts.

USEFUL INFORMATION

Energy Saving Advice

- Do not install the cabinet close to sources of heat, such as a cooker, dishwasher or radiator.
- Locate the appliance in a cool well ventilated room and make sure that the air openings on the cabinet are not obstructed.
- Avoid unnecessary frosting in the cabinet by packing all foodstuffs into airtight packages before placing them in the freezer.
- Always leave warm food to cool down to room temperature before placing in the fridge or freezer.
- Food which is to be frozen (when cool) should be placed in a fridge before being transferred to the freezer.
- Thaw frozen food in a fridge. This will ensure safer defrosting of foods and reduce the work of the refrigeration unit.
- Try to avoid keeping the door open for long periods, or opening the door too frequently as warm air will enter the cabinet, and cause the compressor to switch on unnecessarily often.
- Ensure there are no obstructions preventing the door from closing properly.
- It is advisable to periodically clean the refrigeration system at the back of the appliance with a duster or vacuum cleaner. Ensure there are no obstructions when the appliance is returned to its original position.

Conservation

In the interests of the Environment:

When disposing of your old fridge, freezer or fridge/freezer:

- Help to keep your country tidy - use authorised disposal sites for your old appliances.
- **If you are discarding an old appliance that has a lock or catch on the door, you must ensure that it is made unusable to prevent young children being trapped inside.**

CONTENTS

Page

SAFETY INFORMATION 1

USEFUL INFORMATION 2

SPECIFICATIONS 3

GENERAL FEATURES 4

HOW TO INSTALL YOUR APPLIANCE

- Positioning 6
- Reversible Hinging 6
- Foot Adjustment 7
- Electrical Requirements 8
- Before Using Your Appliance 9
- Final Check 9
- Starting 9

HOW TO USE THE CONTROLS

- Temperature Control 9
- Indicator Light 9

YOUR FREEZER COMPARTMENT

- Temperatures 10
- Helpful Hints When Buying Food 10
- Frozen Food Storage 10
- Freezing Fresh Food 10
- General Food Preparation 11
- Ice Making 11
- Prepared Foods 11
- Cool Foods Quickly 11
- Open Freezing 11
- Packaging 11
- Labelling 11
- Thawing Foods 12

FOOD FREEZING GUIDE 13-14

AUTOMATIC DEFROST 15

CARING FOR YOUR FREEZER

- Cleaning And Care 15
- If Going On Holiday 15

NORMAL OPERATING SOUNDS 15

SOMETHING NOT WORKING

- Service Check 16
- Rating Plate 16

HELP US TO HELP YOU

- Service 16
- Customer Care 16

GUARANTEE ..... BACK PAGE

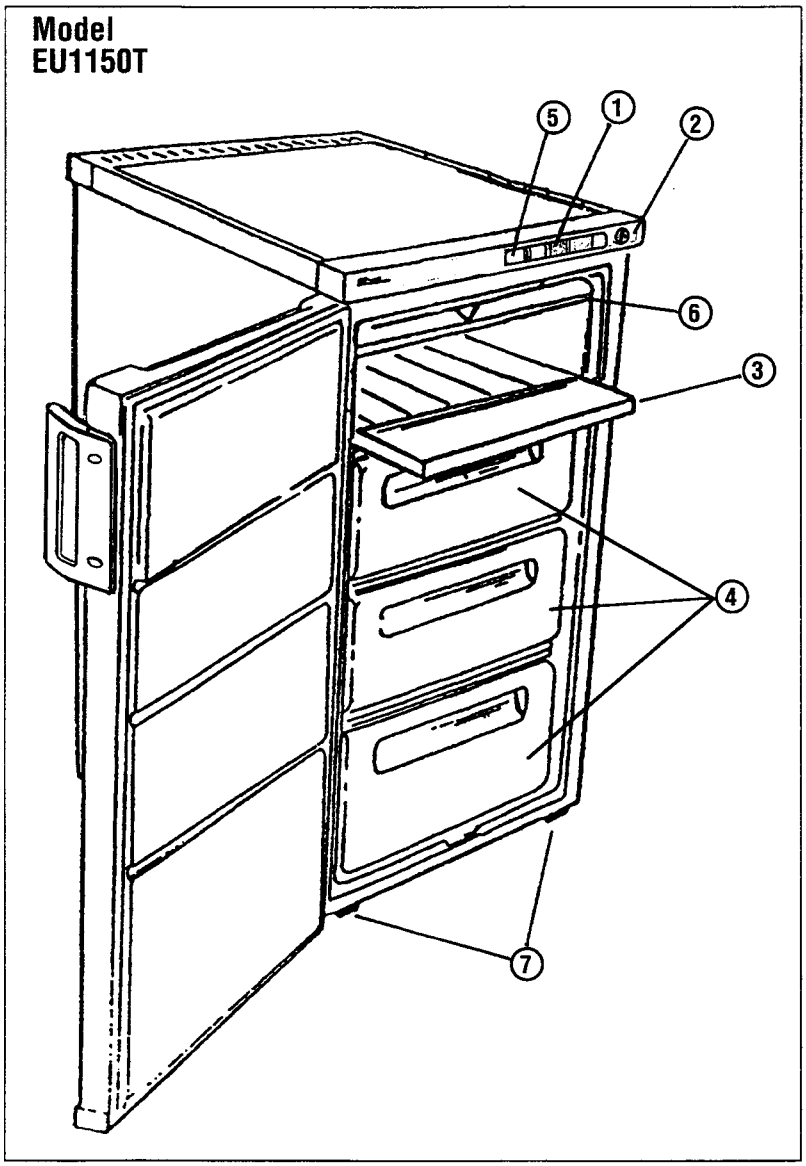
SPECIFICATIONS

DIMENSIONS:

HEIGHT:	850mm (33.46")	
WIDTH:	553mm (21.77")	
DEPTH:	600mm (23.6")	
CAPACITY:		
GROSS:	Freezer:	96 litres (3.4 cuft)
NET:	Freezer:	80 litres (2.82 cuft)
STAR RATING:	*******	
POWER ABSORBED:	140W	
VOLTAGE:	230-240V	
FREQUENCY:	50Hz	
AVERAGE DAILY * UNITS OF ELECTRICITY:	1.7 Kwh	

* This figure is based on standard test results in accordance with the European Standard EN 153. Actual consumption will depend on how the appliance is used and where it is located.

GENERAL FEATURES



1. Indicator Lights
2. Thermostat Control
3. Freezer Flap
4. Storage Baskets
5. Fast Freeze Control
6. Ice Cube Store
7. Adjustable Feet

For best results, it is important that you read all the contents of this handbook before you use your freezer.

DO...

Adjust the level of your appliance before loading it with food.

Cover or wrap liquids and foods, particularly those with strong odours.

Leave the doors ajar when the appliance is not in use.

Rotate stocks of frozen foods. Date markings will help with this.

DON'T...

Leave the door open for long periods as this will make the freezer more costly to run.

Cover the shelves with any protective materials which may obstruct air circulation through them.

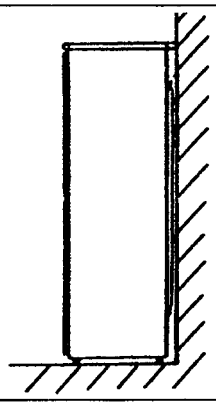
Put hot food in the appliance.

HOW TO INSTALL YOUR APPLIANCE

POSITIONING

This appliance is designed to operate in ambient temperatures between 10°C (50°F) and 32°C (90°F). It should be located in a dry atmosphere, out of direct sunlight and away from extreme temperature e.g. not next to a cooker or other sources or direct heat, or in a very cold room e.g. an outhouse, where the temperatures may fall below 10°C (50°F). If these ambient temperatures are exceeded the food storage times given on page 13/14 will not be maintained.

Fig. 2

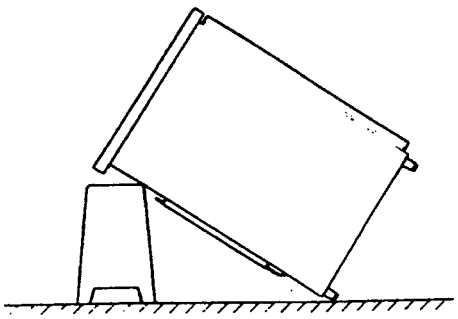


The appliance should be gently pushed into place until the top panel rear ventilation grill touches against the wall. (See Fig. 2). When in position a 50mm (2") clear space above the appliance should be maintained. If a clear space of 50mm (2") above the appliance is not available, clearances of 25mm (1") should be maintained on both sides.

REVERSIBLE HINGING

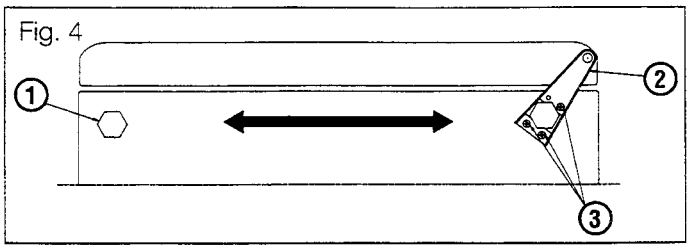
If your appliance is already in use, disconnect it from the electricity supply, remove baskets and other loose items, including food. Store food in a cool place.

Fig. 3



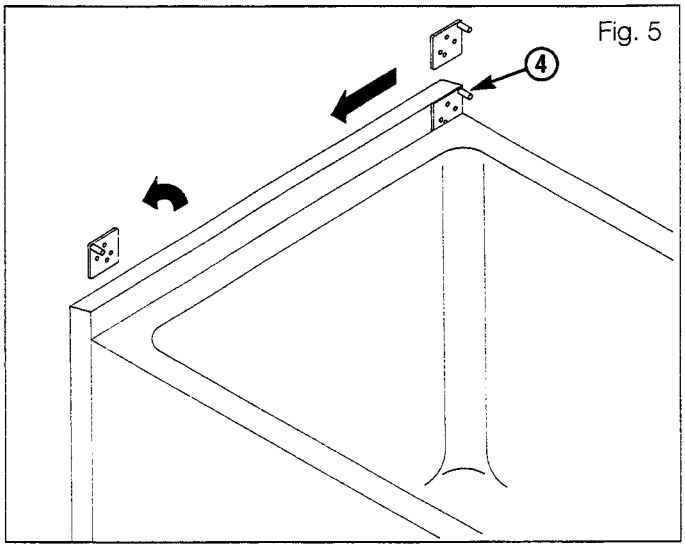
Gently lay the appliance on its back (be careful to hold the product firmly until the rear wheels fitted to this product are no longer in contact with the floor) with the top held away from the floor by at least 30 cm (12")(use a stool or something similar). Make sure to use a towel or cloth at the base of the product to protect the sides of the fridge ensuring the product does not slip. Do not support the appliance on the rear ventilation grill (see fig. 3 for correct positioning). Remove level adjuster (1) from base of product. In order to remove the foot / hinge assembly (2) remove screws marked (3) See fig. 4.

Fig. 4



Carefully disengage the door from the upper hinge pin (See Fig. 5).

Fig. 5



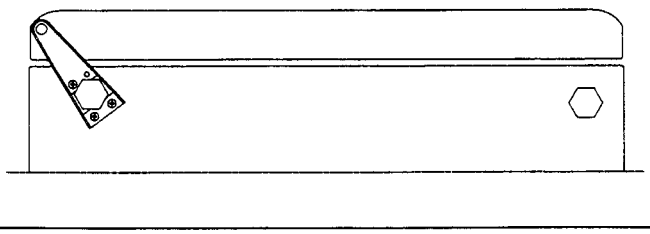
Unscrew the upper hinge plate, (4) and transfer it to the opposite side (see fig. 5) rotating the plate by 90° and refitting screws.

Refit the door, engaging the top with the upper hinge pin in its new position.

Take the bottom hinge foot assembly (2) and transfer it over to the opposite side of the cabinet being careful to retain any spacing washer fitted onto the bottom hinge pin. Push the hinge foot assembly (2) into the door bearing using the pin of the foot for location. Three holes will then line up with the hinge foot and screws (3) should be used to secure the hinge. Refit level adjuster (1) in the opposite side of the cabinet.

The base of your product should now be in line with fig. 6. Stand the appliance upright.

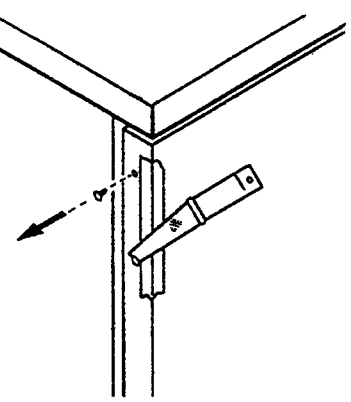
Fig. 6



If your appliance has a side fix handle (see fig. 7).

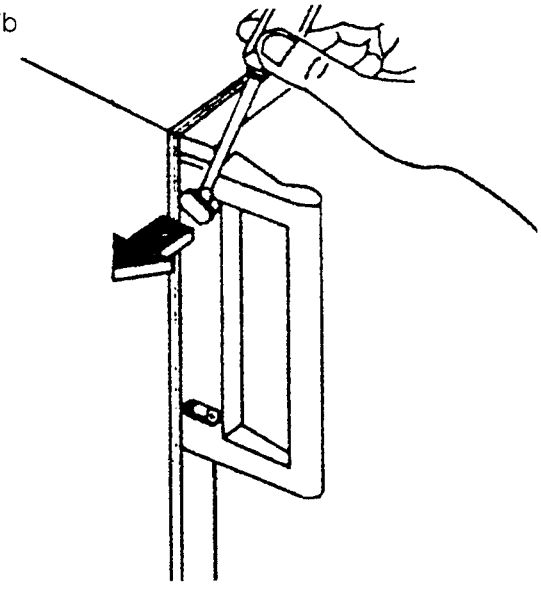
i) Protect the paintwork from damage with masking tape or other suitable material between the blade and painted surface, while using a blunt knife or similar instrument to carefully prise out the plastic plugs from alternative handle positions on the opposite side of the door.

Fig. 7a



ii) Remove the screw covers and screws from the handle and transfer it to its new position replacing the plastic plugs in the vacated screw holes (See fig. 7b).

Fig. 7b



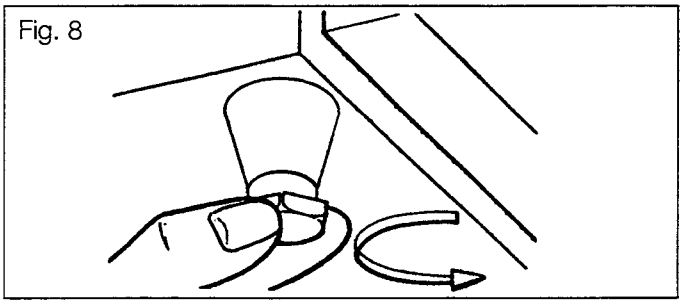
Finally, level the appliance by means of the level adjusters (1) in the feet – see foot adjustment below.

Switch on the appliance and replace the food.

FOOT ADJUSTMENT

Your appliance will be heavy when loaded with food and must therefore be stood on a strong firm floor. It should also be level. Adjust the level by screwing out the level adjusters at the front, using your fingers or a suitable spanner (see Fig. 8). Make sure the appliance is upright and both adjusters are in firm contact with the floor so that the cabinet is level and doesn't rock in any direction.

Fig. 8



ELECTRICAL REQUIREMENTS

WARNING THIS APPLIANCE MUST BE EARTHED

For your convenience, this appliance comes complete with either a moulded-on or re-wireable 13 amp (BS1363) plug, protected by a 13 amp ASTA approved (BS1362) fuse.
In the event of having to change the fuse in the plug supplied, a replacement 13 amp ASTA approved (BS1362) fuse must be used.

In the case of a moulded-on plug, the fuse cover MUST be refitted after changing fuse. If the fuse cover is lost or damaged the plug MUST NOT be used until a replacement is obtained.

Replacement covers are available from your local electricity shop or nearest customer service centre. The colour of the replacement fuse cover must match the colour insert or emboss on the base of the plug.

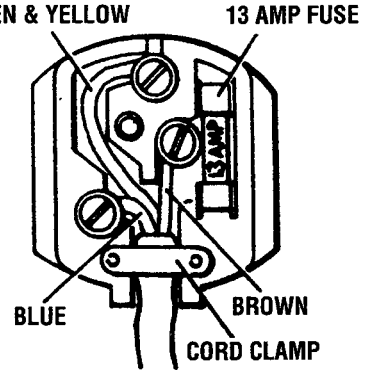
In the case of a re-wireable plug care must be taken to ensure that the top cover is refitted without causing damage to either the top cover or base. In the event of the plug becoming damaged or cracked, it must be replaced with an equivalent 13 amp, BS1363 Approved plug (ref. fig.11) and rewired using the following procedure:-

WARNING

The wires in the mains lead are coloured in accordance with the following code:

GREEN & YELLOW	: EARTH
BLUE	: NEUTRAL
BROWN	: LIVE

Fig. 11



The wire coloured green and yellow must be connected to the terminal marked with the letter "E" or by the Earth Symbol ⏚ or coloured green or green and yellow. The wire coloured Blue must be connected to the terminal marked with the letter "N" or coloured black. The wire coloured Brown must be connected to the terminal marked "L" or coloured red.

Upon completion there must be no cut, loose or stray strands of wire present and the cord clamp must be secure over the outer sheath.

If a 13 amp (BS1363) plug is unsuitable for your sockets, the plug should be removed, (cut-off in the case of a moulded-on plug) and an appropriate plug fitted.

NOTE: Moulded plugs cannot be re-used and should be discarded if cut from a mains lead, as insertion into a 13 A socket could prove fatal.

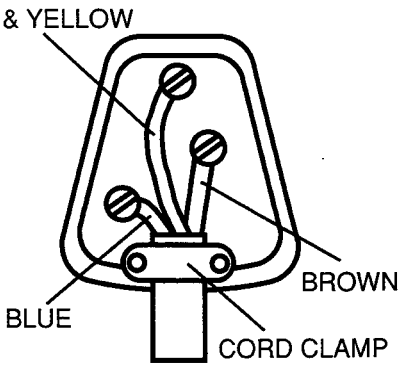
If a non-fused plug is fitted (ref. fig.10), the wiring must follow the above procedure and the appliance must be protected by the use of a 15amp fuse either in the adaptor or at the distribution board.

GREEN & YELLOW	: EARTH
BLUE	: NEUTRAL
BROWN	: LIVE

If at any time a replacement supply cord is required, the cross sectional area of its conductors must not be less than 0.75mm² and the cable clamp must be tightened so as to fully retain the new cord.

We recommend that the installation be checked by a qualified electrician who can ensure that the appliance is operating satisfactorily and that it has not been damaged in transit.

Fig. 10



BEFORE USING YOUR APPLIANCE

Wash the interior of the appliance using a solution of 5ml (1 teaspoonful) of bicarbonate of soda to each 500ml (1 pint) of warm water and dry very thoroughly with a clean dry cloth. Detergents or soap should not be used as they leave a trace of odour. Abrasive cleaning powders must not be used on any interior part as they may affect the finish.

Care should be taken when opening and closing the door not to trap your fingers between the top of the door and front moulding. Always use the door handle.

FINAL CHECK

Before starting to use your appliance, please check it has been thoroughly dried inside and air can circulate freely.

The feet have been adjusted and all feet are firmly in contact with the floor.

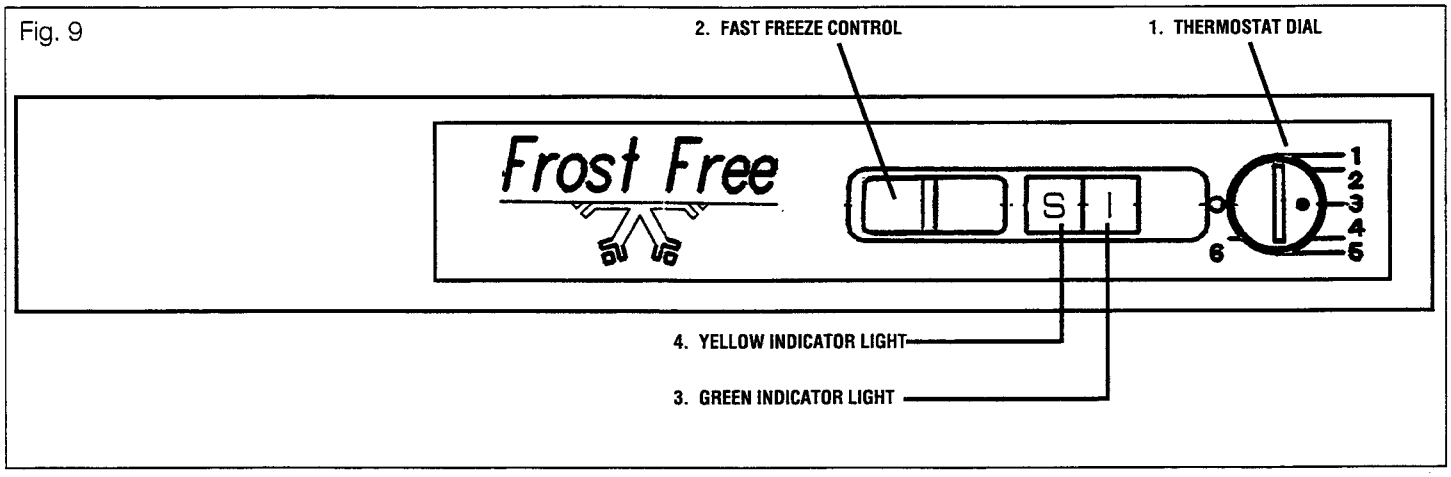
STARTING

Plug into the mains and switch on. Check that the control dial is correctly set (see "How to use the Controls"). You will hear the compressor start up. In certain circumstances it may take up to 20 minutes for the compressor to start up, this is normal.

HOW TO USE THE CONTROLS

TEMPERATURE CONTROL

Fig. 9



The interior temperature of the freezer is automatically controlled by the thermostat which is situated in the table top (see fig. 9).

The freezer is designed to produce a storage temperature of –18°C (0°F) or colder. This will normally be achieved with a setting of 3 on the thermostat dial. The thermostat dial is numbered 0 – 6. The higher the number, the colder the temperature.

A coin should be used to turn the thermostat dial, and line the black dot up with the correct position. Due to the different installations, methods of usage and weather conditions, adjustments to the temperature setting may be required. These are best assessed against a temperature reading on a thermometer buried in the frozen food. Remember you must take your reading very quickly since the thermometer temperature will rise rapidly after you remove it.

If colder settings are selected for extra chilling effect do not forget to turn the thermostat dial back to the correct setting afterwards.

When in use the outside front edges of the freezer may feel warm. This is quite normal.

We advise you to run your appliance for 6 hours before storing frozen food.

INDICATOR LIGHTS

The indicator lights are situated in the right hand corner of the top panel.

Green Indicator Light 'I' – When the appliance is switched on at the mains the green indicator light will glow and continue to glow until the appliance is switched off at the mains.

Yellow Indicator Light 'S' – (Fast Freeze)
With the fast freeze switch on the Yellow indicator light will come on and stay on as a reminder.

FAST FREEZE FACILITY

The fast freeze switch overrides the thermostat and should be used when freezing fresh foods.

YOUR FREEZER COMPARTMENT

TEMPERATURES

The ❄*** symbol means that your freezer will store frozen food at – 18°C (-0°F) or colder for long term storage and will also freeze fresh food.

It will store food at a temperature that is too cold for bacterial and enzyme activity which causes decay, thus increasing the storage life. If frozen correctly, food will retain texture, colour, taste and nutritional content.

Most fresh foods freeze well, however some freeze more successfully than others. Foods with a low proportion of water such as bread, cakes, pastry, meat, fish and poultry freeze exceptionally well. Similarly, game, dairy produce, fruits and vegetables all keep well in the freezer.

Foods with a high water content such as lettuce or marrow do not freeze well as the freezing process breaks down their cellular structure. Other foods which do not freeze well are mayonnaise because it separates, bananas because they turn black and whole eggs in their shells because they crack.

HELPFUL HINTS WHEN BUYING FOOD

Always ensure that the fresh food that you purchase is of a good quality and in prime condition.

Shop at a reliable source and buy the "freshest" looking packages – avoid shopworn labels or produce covered in dust.

Avoid buying frozen food if you cannot store it straight away. The use of an insulated container is advisable. When you arrive home place frozen foods in the freezer immediately.

FROZEN FOOD STORAGE

Your freezer has the following capabilities:

MODEL No.	NETT STORAGE VOLUME	WEIGHT OF STORED FOOD
EU1150T	80 Lts (2.8cuft)	25.6 kg (56.5lb)

This is a standard measurement and the actual capacity depends upon the density and sizes of the food. The above figures are based on an average density of 0.32 kg per litre (20lb per cuft.)

Pre-packed commercially frozen food should be stored in accordance with the manufacturers' instructions for a 3 star frozen food compartment and should be put in the freezer as soon as possible after purchase. Your freezer provides for long term storage which generally means up to 3 months but the length of storage time can vary and it is important to follow the recommended times shown on packets of commercially frozen food.

Storage time for home prepared fresh foods are given on page 13.

Any opened packets of frozen foods should be rewrapped in air tight materials to prevent surface evaporation which causes drying or "freezer burn".

Important

If the temperature rises in frozen foods because of:

a) non compliance with manufacturers instructions.

b) electric power failure.

then recommended storage life may be reduced and storage times may not apply.

Frozen food which is allowed to thaw accidentally should either be used immediately or thrown away.

Alternatively if the food is uncooked and it has not been completely defrosted it can be cooked then refrozen.

FREEZING FRESH FOOD

During the freezing process the temperature of fresh food should be reduced quickly so that ice crystals are kept as small as possible to prevent damaging the structure of food. If freezing takes place slowly large ice crystals form and these will affect the quality of food once it has defrosted.

The bottom basket should be used for the freezing of fresh food.

In any 24 hours you can freeze as much as 6kg (13.25lb) of fresh food.

When you first start the freezer or after a period of non-use, slide the fast-freeze switch (2, Fig. 9) to the left (fast-freeze position) 2-3 hours before you want to freeze your food (the yellow light (4) lights up). If the freezer is already in operation, the fast-freeze switch should be activated about 24 hours before freezing fresh food, this time can be shortened, depending on the quantity of food to be frozen. After the time has elapsed place the food to be frozen in the bottom basket of the freezer as this is the coldest part.

Once the food is completely frozen (which could take up to 24 hours) switch off the fast freeze by sliding the fast freeze switch to the right, the yellow light (4) goes off.

Distribute the frozen food packages in the other compartments, so that the bottom compartment can be used for a further freezing operation.

Only freeze top quality, fresh and thoroughly cleared foodstuffs.

Do not allow fresh food to touch food which is already frozen.

During the freezing process ensure that the door remains closed.

GENERAL FOOD PREPARATION

Fruit & Vegetables: Fruit and vegetables should preferably be frozen immediately after picking or purchasing or kept in a refrigerator for no longer than twenty four hours.

For perfect results fruit should be just ripe, and if any show signs of being damaged it should be discarded. Most vegetables and some fruit need to be blanched before freezing to retard enzyme reaction. Timings for individual types are given in the tables on pages 13 – 14.

Blanching: Where necessary plunge vegetables into boiling water for the specified period, and time from the moment they return to boil. Drain and cool immediately in iced water before packaging and freezing.

Meat: Freeze joints in handy-sizes after trimming fat and removing bones if necessary. Game must be hung for the required period and cleaned before being hung.

Poultry: Gut, singe and wash birds thoroughly. Tie legs and wings to the body before placing in the freezer, or cut into joints for packing separately. Giblets should be packed separately.

Fish: All types of fish should be preferably frozen within 24 hours of being caught. Any superfluous scales should be removed along with the fins, then the fish gutted and washed clean in cold salted water before being frozen.

ICE MAKING

It may be necessary to build up a supply of ice cubes when entertaining or for a spell of hot weather when ice will be in demand.

First, make ice cubes by filling the ice tray with fresh drinking water to the top of each ice cube compartment and placing on the ice cube shelf. When ice cubes have formed, hold the tray upside down and twist the tray along its length, allowing loosened cubes to fall into a plastic container or polythene bag. Store in the freezer and use when required.

PREPARED FOODS

These freeze well, but remember that seasonings may become stronger during frozen food storage. Salt shortens the storage time of frozen food so add a little more if necessary during preparation for eating. Semi-liquid foods have a tendency to thicken, so should be made up with a little more liquid than normal. Highly spiced and aromatic dishes should be wrapped thoroughly, so the flavour does not transfer to other frozen foods. Always cool prepared foods quickly and freeze immediately.

DO NOT PLACE HOT FOODS INTO THE FREEZER.

COOL FOODS QUICKLY

Hot food should not be put straight into the freezer because it can cause intensive work for the compressor and thus increase the energy consumption. Therefore it is important to cool cooked foods quickly before putting them into the freezer.

Food should also be cooled quickly to prevent bacterial growth and this may be done by transferring hot foods into a cold container and standing it into a sink filled with iced water. Ensure that food is covered and stir at regular intervals to reduce the temperature. Once cooled transfer food into a container suitable for freezing.

OPEN FREEZING

This method is commonly used to freeze fruits and vegetables. After preparation place the food in a single layer on foil covered baking sheets, trays or special fast freeze trays, ensuring that the items do not touch each other. Freeze the food uncovered until hard (usual 1–2 hours), after which it can be packed into polythene bags. This method produced free flow packs which means that portions, whatever size, can be taken out as required. Open freezing is also useful for delicate foods which could become damaged during packing, e.g. decorated cakes, flans and pastries.

PACKAGING

It is important to use the correct packaging to preserve the quality of frozen food. All foods should be wrapped in moisture proof materials and be completely covered. The most useful materials are heavy gauge polythene bags or sheeting, plastic containers with tight fitting lids, aluminium foil, aluminium foil containers and waxed cardboard containers.

Plastic film can be used as an inner wrapping for food which is then over wrapped with a polythene bag, or can be used to interleave small items such as chops, steaks, burgers etc., so that they can be removed individually. Use freezer quality film or double wrap food items with standard kitchen film.

Pad any sharp protruding bones on meat and poultry with foil or plastic film to prevent the bag being pierced during freezer storage. A range of closures are available including bag ties, heat sealers and self seal type polythene bags.

Boiling bags can be used to both pack food in for freezing and for reheating that same food in a pan of boiling water. They are especially useful for items such as new potatoes, sauces and single portions of cooked foods. As much air as possible must be extracted from the bag and an effective seal is essential.

Pack foods in even shapes to maximise space available in your freezer and facilitate removal when required later.

LABELLING

The most useful label is probably the self adhesive type as it can be used on every kind of surface. Information to be written on the label should include the type of food, approximate weight or likely number of servings, and any comments relevant to ultimate use. It may be necessary to keep a notebook handy to enable you to rotate stocks and keep reference on what type of foods are being used at one time.

THAWING FOODS

Most foods can be thawed in their original wrapping to maintain moisture and prevent any deterioration. Foods should be thawed in a cool place such as a refrigerator or if food is required quickly a microwave oven may be used, remembering to transfer foods from foil containers and remove wire ties from plastic bags. Always follow the instructions in the microwave oven's manual for thawing frozen food. It is essential that all foods particularly meat and poultry are completely defrosted before cooking.

Fruit: Keep container closed and allow to thaw at room temperature for about five hours.

Vegetables: It is not necessary to thaw before cooking – place in salted boiling water, cover and time cooking from moment of return to boil which only takes a few minutes. Some vegetables can also be put in the oven with a knob of butter and some may be deep fat fried.

Meat & Poultry: Thaw completely before cooking by preferably leaving to defrost slowly in a refrigerator. If required quickly, a microwave oven may be used or allow 2 to 3 hours per 1/2 kg. (1lb.) at room temperature. To check whether or not poultry is defrosted the legs should be able to move freely and there should be not ice crystals present.

Dairy Products: Allow eggs to thaw in closed containers and use immediately. Butter and cream depending on the quantity will thaw in one to two hours at room temperature. Do not freeze eggs in their shells as they will crack.

Baked Items: Bread takes about two hours to thaw or loaves may be heated in the oven. Cakes can be sliced in their frozen state to retain shape and speed the thawing process.

Prepared Foods: Heat gently in closed containers in the oven and season if necessary.

Commercial Packs: Follow the printed instructions given by the manufacturers.

FOOD FREEZING GUIDE

	Max. Storage Period	Method	Remarks
MEAT joints			
Beef	10-12 months	Remove additional fat Cut to handy size wrap thoroughly	Pad bone ends
Pork	6 months	Cut to handy size wrap thoroughly	ditto
Lamb	9 months	Cut to handy size wrap thoroughly	ditto
Steak	10-12 months	Open freeze or interleave with plastic film	ditto
Chops	See Pork or Lamb above	ditto	ditto
Veal Fillets	6-9 months	ditto	
Bacon, cured smoked	6 weeks 1 month	ditto	Pack in handy meal portions
Sausages	6 weeks	Wrap tightly	Pack in handy meal portions
Minced meat	2 months	Wrap tightly	Pack in handy meal portions
Offal and tripe	3 months	Clean thoroughly, remove tubes cores and fat, pack in small portions	Make sure it is really fresh
POULTRY			
Chicken	9-12 months	Clean in usual way, joint if necessary, wrap thoroughly	Wrap giblets separately, pad bone ends. Do not stuff till ready.
Turkey	9-12 months	Clean in usual way, joint if necessary	ditto
Duck, Goose	6 months	Clean in usual way, joint if necessary	ditto
Giblets	3months		Wrap separately from bird
Game	6 months	Hang before freezing	Cook immediately after thawing
FISH			
All types	3 months	Clean, descale, discard head and tail, wrap separately	Must be fresh
Trout	3 months	Clean, descale, discard head and tail, wrap separately	Must be fresh
Salmon	3 months	Clean, stuff with greaseproof paper for shape retention or cut into steaks, cutlets or fillets	Must be fresh
VEGETABLES			
Mushrooms	3 months	Leave button mushroom whole, slice larger ones. Trim stalks, wash, dry thoroughly. Freeze open (or sauted in a little butter till partially cooked then freeze).	Pack in boxes
Potatoes	3 months	New potatoes and chips can be frozen raw. Otherwise cook partially in one of usual forms, cool then freeze.	
Beans (Broad, French or Runner)	12 months	Peel or pod, and wash, top and tail. Cut large beans into shorter lengths or slice.	Blanch for 2 mins., cool for same time in iced water then freeze.
Carrots	12 months	Use small ones. Prepare by scraping, top and tail.	Blanch for 3-4 mins.
Cauliflower	12 months	Break up the florets and wash.	Blanch for 3 mins. Add lemon juice to water to improve whiteness.
Spinach	12 months	Wash thoroughly. Remove thicker veins. Chop if liked.	Blanch a few leaves at a time, for 2 mins.
Sprouts	12 months	Use only small ones. Remove outer leaves.	Blanch for 3 mins – medium 1½-2 mins – small.
Root crops	12 months	The younger the better. peel and slice or freeze whole.	Blanch for 3-5 mins.

	Max. Storage Period	Method	Remarks
FRUIT			
Apples	9-12 months	Freeze either of two ways: as puree-stew with little water, beat to smooth pulp, sweeten to taste, blanch for two mins., drain and cool. Pack tightly in layers with a little dry sugar sprinkled between, if so desired; or soak in slightly salted water for ten minutes, dry and freeze.	Freeze in small quantities. Pack in plastic containers, leaving 1.5 cm (1/2 in.) headroom.
Apricots	10-12 months	Preferably remove stones, but leave skins on. Pack in syrup 1/2-1lb. 200-400g (1/2-1lb) sugar to 550ml (1 pint) of water, making sure fruit is covered.	Pack in plastic containers, leaving 1.25-2.5 cm (1/2-1in.) 2.5cm (1/2-1in) headroom.
Cherries	12 months	ditto	ditto
Damsons	12 months	ditto	ditto
Plums	9 months	ditto	ditto
Gooseberries	12 months	ditto	ditto
Blackberries	12 months	Either pack in syrup as above, or coat with caster sugar and pack in plastic containers. Also may be frozen open then pack in containers.	ditto
Currants	12 months	ditto	ditto
Raspberries	12 months	ditto	ditto
Strawberries	12 months	ditto	ditto
Peaches	10 months	Cover with boiling water for 1 minute, then cool by dipping into cold and peel carefully. Cut into halves, removing stone. Use syrup method of packing and freezing.	Keep fruit submerged in syrup, place crumpled greaseproof paper on top, so there is no room between the surface of the liquid and the lid.
DAIRY PRODUCTS			
Eggs Whole	6 months	Pack leaving headspace, beat slightly.	Do not freeze eggs in their shells as they will crack.
Egg Whites	6 months	Beat slightly, place whites in small containers just a few at a time.	
Egg Yolks	6 months	As for whites, but to prevent coagulation mix with 1/4 tsp. salt or 1/2 tsp. caster sugar to every two yolks.	Use for savoury or sweet dishes, label so that correct yolks are used.
Butter	6 months (unsalted) 3 months (salted)	Wrap bought butter in foil and freeze.	
Cream Whipping and Double only	3 months	Must first be beaten lightly before freezing. Rosettes of whipped cream can be piped onto silicone paper and open frozen.	Allow slight room for expansion in the container. Pack in layers.
Cheese	4 months (soft) 3-4 months (hard)	Wrap all varieties tightly in foil.	Hard cheese stores much better when grated.
BAKED ITEMS Wrap in foil or polythene bags			
Bread (Freshly baked)	1-2 months	Wrap and freeze	
Cakes, plain	6 months	Wrap and freeze	
Cakes, iced	3 months	Freeze without wrapping, then wrap and store in polythene.	
PREPARED FOODS			
Stews	2 months	May be frozen quite satisfactorily in a polythene bag.	Place bag inside a square plastic or cardboard box to shape the contents into bricks which save space in the freezer.
Sauces	4 months	Freeze in quantities of 275ml (1/2 pint) A little extra liquid may be required when you come to use it	Egg based sauces are unsuitable.
Full courses	3 months	Assemble individual helpings on specially constructed aluminium trays, then cover with foil. To re-heat leave the cover on and put in the oven for about 45 minutes at 200°C/Mark 6.	Cover slices of meat with gravy to prevent drying out.

AUTOMATIC DEFROST

Your appliance has been designed to be frost free. This means there is no need to defrost your appliance, as this will be carried out automatically.

CARING FOR YOUR FREEZER

CLEANING AND CARE

SWITCH OFF THE APPLIANCE AT THE MAINS.

The interior of your appliance should be cleaned at regular intervals depending on usage. Always clean when food is at a minimum.

Empty the compartment and keep foods in a cool place.

Wash the interior and all fitments with a clean cloth wrung out in a bicarbonate of soda solution – 5 ml (1 teaspoon) bicarbonate of soda 500 ml (1 pint) warm water.

NEVER USE DETERGENTS OR ABRASIVE POWDERS TO CLEAN THE INTERIOR AS THESE WILL DAMAGE THE SURFACE AND LEAVE A STRONG SMELL.

The door seal should be cleaned with soapy water and thoroughly dried.

The outside should be wiped clean with a damp cloth and stubborn marks may be removed with a non-scratch cream cleanser. Wipe dry with a soft cloth. A small amount of wax spray polish may be applied to the exterior every few months to maintain the gloss finish.

The condenser grille situated at the back of the appliance should be dusted carefully occasionally.

Switch on at the mains and replace fitments and food.

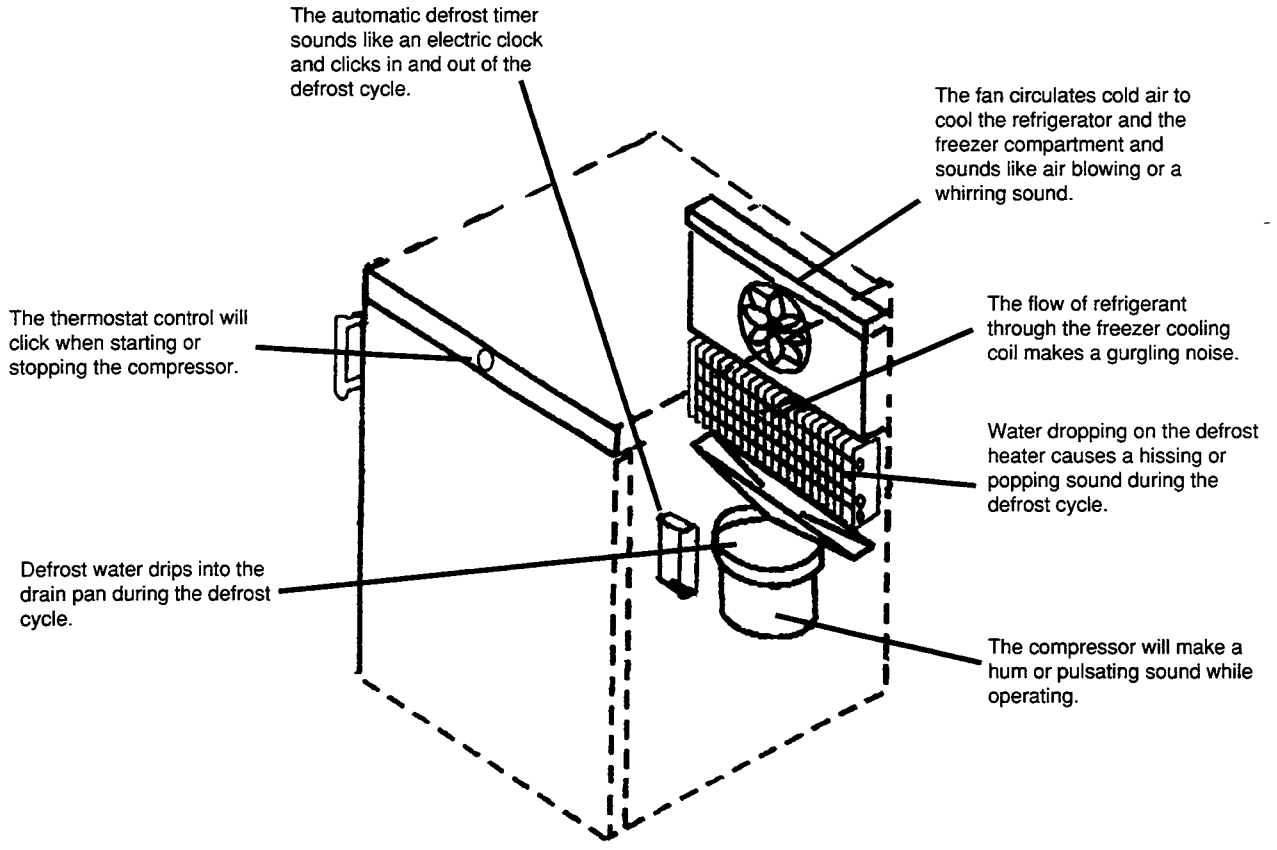
IF GOING ON HOLIDAY

Don't switch off at the mains if you intend to leave food in the freezer.

If you are leaving the freezer empty, switch off at the mains and remove the plug. Defrost, clean and dry and leave the door open.

NORMAL OPERATING SOUNDS OF TODAY'S FROST FREE APPLIANCES

The advanced design of today's frost free appliances mean you hear unfamiliar noises during everyday operation. The diagram below describes some of the noises you may hear. These are quite normal and mean your appliance is operating correctly.


The automatic defrost timer sounds like an electric clock and clicks in and out of the defrost cycle.
The fan circulates cold air to cool the refrigerator and the freezer compartment and sounds like air blowing or a whirring sound.
The thermostat control will click when starting or stopping the compressor.
The flow of refrigerant through the freezer cooling coil makes a gurgling noise.
Water dropping on the defrost heater causes a hissing or popping sound during the defrost cycle.
Defrost water drips into the drain pan during the defrost cycle.
The compressor will make a hum or pulsating sound while operating.

SOMETHING NOT WORKING

SERVICING

Before calling your nearest Electrolux Service Centre, please make the following checks.

The appliance does not work:
Check that:

- There is power at the socket.
- Ensure that there is not a power cut by checking the household lights.
- The fuse has not blown.
- The air circulation passages are not covered.

Vibration or abnormal noises:

- You may hear faint gurgling or bubbling sounds when the refrigerant is pumped through the coils of tubing at the rear, to the cooling plate or evaporator. When the compressor is on the refrigerant is being pumped round, and you will hear a whirring or pulsating noise from the compressor. A thermostat controls the compressor, and you will hear a faint 'click' when the thermostat cuts in and out.

See 'Normal Operating Sounds' page 15.

Other points to check:

- Have your turned the thermostat to the correct setting?
- Has the door been left open causing the temperature to rise?
- Sometimes the freezer door will be difficult to open shortly after you have closed it. Don't worry, this is due to the pressure difference which will quickly equalise and allow the door to open normally.

SERVICING

If after the above checks, there is still a fault, call your local Electrolux Service Centre. The address and telephone number can be found on the listing headed Electrolux Service Centre, and also in your local telephone directory under 'E'.

In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Please note that proof of purchase is required for in-guarantee service calls.

When you contact us we need to know:

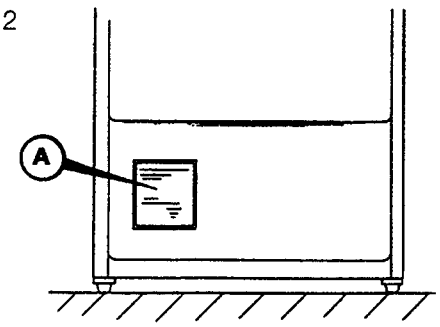
1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model number.
5. When it was purchased.

Please note that all enquiries concerning service should be addressed to your local service centre.

Keep the receipt with this booklet as proof of purchase.

Please make sure you give the model and serial number of the appliance. This information can be found on the rating plate (A) situated inside the cabinet behind the salad drawer or freezer bin (see fig. 12).

Fig. 12



For future reference record the information below.

Model No:	
Serial No:	
Date of Purchase:	

CUSTOMER CARE

For general enquiries concerning your Electrolux appliance, or further information on Cookers, Microwaves, Refrigeration or Home Laundry equipment you are invited to contact our Customer Care Department by letter or telephone as follows:

Customer Care,
Electrolux,
101 Oakley Road,
Luton,
Beds,
LU4 9QQ.

Tel: (01582) 585858

ELECTROLUX GUARANTEE CONDITIONS

We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- The appliance has been installed correctly and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with, by any person not authorised by us.

All service work under this guarantee must be undertaken by an Electrolux service representative or authorised agent.

Any appliance or defective part replaced shall become the property of Electrolux.

This guarantee is in addition to your statutory and other legal rights.

Home visits are made between 8.30 a.m. and 5.30 p.m. Monday to Friday. Visits maybe available outside these hours in which case a charge will be made.

Exclusions

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic, or vacuum cleaner drive belts, brushes or dust bags.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacture which are not marketed by Electrolux.
- EU Countries. The standard guarantee is applicable but subject to the owners responsibility and cost to ensure the appliance meets the standards set by the country to which the product is taken. Proof of purchase may be required. Electrolux Aftersales Service in the country concerned, will be pleased to advise further.

Electrolux

In accordance with its policy of progressive product design
the Company reserves the right to alter specifications